



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Wendy's #8982							DATE 8/1/2019	TIME IN 3:15 PM	TIME OUT 5:08 PM
ADDRESS 3450 W Florida Ave, Hemet, CA 92543							FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Cotti Foods California Inc							EMAIL p_capriutti@hotmail.com		
PERMIT # PR0064677	EXPIRATION DATE 05/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (949)858-9191	PE 2621	DISTRICT 0016	INSPECTOR NAME Cristina Irwin	Major Violations 1	Points Deducted 13

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B
SCORE 87

In = In compliance COS = Corrected on-site N/O = Not observed N/A = Not applicable OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="radio"/> In	N/A	1. Food safety certification		2
		David Sharp ServSafe 10/03/22		
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions	4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth		2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use		2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly	4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible		2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/> In	N/O N/A	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/> In	N/O N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	N/O N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination	4	2
<input checked="" type="radio"/> In	N/O N/A	14. Food contact surfaces: clean and sanitized	4	2
		Quat 200 ppm / 100 F		

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination	2	
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified	1	
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4 2
In	N/O	16. Compliance with shell stock tags, condition, display		2
In	N/O	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY				
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER				
In		21. Hot and cold water available	+	4 2
		Water Temperature 81 F at 3 comp sink°F		
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
In		23. No rodents, insects, birds, or animals	+	4 2
<input checked="" type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments:

- Provide hot water at a minimum of 120°F.
- Restore hot water to 120 F at the 3 comp sink.

Observed hot water fluctuating between 81-95 F during the inspection. Hot water measured 81 F at the end of the inspection. Manager adjusted water heater during the inspection, hot water measured 81 F at the 3 comp sink, food prep sink and hand wash sinks inside the restroom.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192, (a,d), 114192.1, 114195)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Inspector Comments:

- Each food facility shall be kept free of cockroaches, mice, rats, flies and similar pests that carry disease.
- Eliminate flies through safe, legal and effective method from the food prep area.

Observed flies in the food prep area.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

- All food shall be stored, prepared, displayed or held so that it is protected from contamination.
- Promptly place lid on soup when done.

Observed uncovered soup behind the register. Male employee placed lid back on. Potential for overhead contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments:

- Food shall be stored at least 6 inches above the floor on approved shelving.
- Elevate boxes of frozen food 6 inches off the floor inside the walk in freezer.

Observed boxes of frozen fries and frozen chicken nuggets directly on the floor inside the walk in freezer.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS
1

Inspector Comments:

- All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
- Remove grease on the sides of the deep fryers.

Observed grease on the sides of the deep fryers.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
1

Inspector Comments:

- All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.
- Repair leak at the 3 comp sink.
- Replace handle at the 3 comp sink.

Observed the following:

- 1) Water leaking at the three comp sink.
- 2) Broken handle at the 3 comp sink. Employee was observed using pliers to turn on water at the 3 comp sink.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS
1

Inspector Comments:

- The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.
- Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches.
- Repair/ replace broken and cracked floor tiles.
- Repair/ replace broken and cracked base cove tiles.

Observed the following:

- 1) Broken/ cracked floor tiles at the cook line.
- 2) Broken/ cracked base cove tile below the right side drain board of the 3 comp sink.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS
1

Inspector Comments:

- The floors, walls, ceilings of a food facility shall be maintained clean.
- Remove grease on the floor below the deep fryers.

Observed grease on the floor below the deep fryers.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)



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Overall Inspection Comments

This facility voluntarily closed due to immediate health hazard "No Hot Water". Facility is to abate violation, eliminating immediate health hazard prior to re-opening. Facility to remain closed until verification of violation is abated and permission is granted by this Department. Facility closed sign posted, B placard posted. Do not move, remove, or block placard/sign to avoid penalty.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Two handwritten signatures in blue ink. The signature on the left is "Jesus Gomez" and the signature on the right is "Cristina Irwin".

Jesus Gomez
Person in Charge
08/01/2019

Cristina Irwin
Environmental Health Specialist
08/01/2019

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

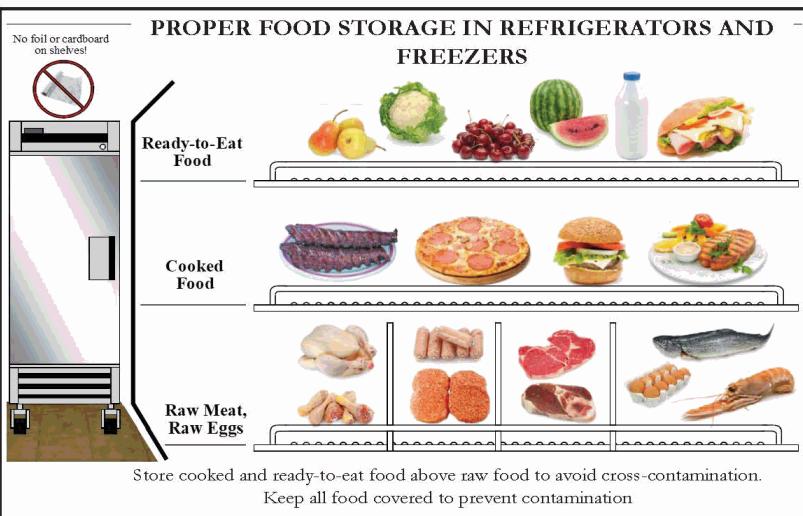
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

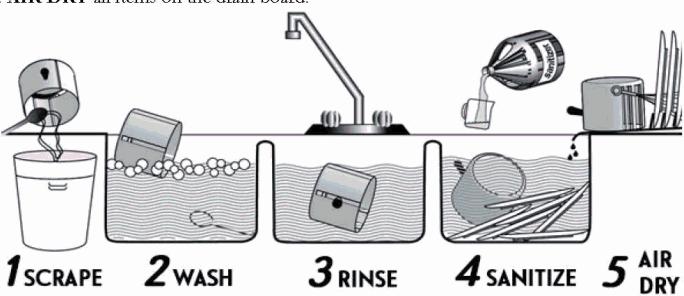
In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."



MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. SCRAPE, clean, or soak items as necessary before washing.
2. WASH items in detergent and hot water of at least 100°F in the first sink.
3. RINSE items in clear water in the second sink.
4. SANITIZE by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. AIR DRY all items on the drain board.



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

Fruit and Vegetables	Eggs Cooked to Order	Fish	Single Piece Meat (Beef, Veal, Lamb, Pork)	Pooled Eggs	Ground Meat and Sausage	Poultry and Stuffed Meat	Reheated Foods
135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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